

## FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

**Getaway 'N Play Cafe** **SFE 5081 071062 1/8/2025 10:33:27 AM**  
**C&W Hospital** **Last Routine: 7/3/2024**  
**1540 E. Hospital Dr.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Robert Vanish** **Establishment Phone: (734) 998-0571**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	No
	CO2 Tanks Secured	No

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 1/8/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Dishwashing Area

5-205.11	<b>Repeat</b>	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	01/08/25
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<b>Item(s):</b>	Handwashing sink(s)	1/8/2025
<b>Problem(s):</b>	Not easily accessible Items stored In front of In front of	1/8/2025
<b>Correction(s):</b>	Remove items from handsink. Do not store items at handsink.	

1/8/2025	UPON ARRIVAL AT THE FACILITY THE HAND SINK IN THE DISH WASHING AREA WAS BLOCKED. ALL HAND SINKS MUST BE ACCESSIBLE AT ALL TIMES. WORK WITH STAFF TO FIND A NEW LOCATION TO STORE EQUIPMENT SO THE HAND SINK IS NOT BLOCKED. THE BLOCKAGE WAS REMOVED DURING THE INSPECTION. VIOLATION CORRECTED.
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### Entire establishment

6-501.12	<b>Repeat</b>	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	04/08/25
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<b>Item(s):</b>	Physical facilities/structures floors
<b>Problem(s):</b>	Soiled
<b>Correction(s):</b>	Keep clean.

1/8/2025	CLEAN THE FLOOR UNDER THE SUBWAY CABINET AS THERE IS A BUILD UP OF MATERIAL. CREATE A PROCEDURE FOR CLEANING THIS AREA AS IT IS CURRENTLY HARD TO REACH.
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### Prep Area

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Prep Area**

4-601.11 Priority Foundation	<b>Chronic</b>	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	01/18/25	
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**Item(s):** Non-food contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

1/8/2025		THE EXTERIOR OF THE FOOD SCRAP BIN IS SOILED AND NEEDS TO BE CLEANED. ASK GROUNDS TO PROVIDE A CLEAN CONTAINER FOR USE IN THIS AREA.		
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**Closing Comments:**

This office recommends that Aramark check and record the temperature of food from the guest restaurant as it arrives at the facility. This should be done to confirm the food is at the proper temperature. Staff must take responsibility for the arrival of the food and feel comfortable refusing to allow the operators of a facility to serve food that does not arrive at proper temperatures.

The facility manager was able to answer all questions about food safety properly and is showing active managerial control.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)



Inspected By (Name and Title)



This signature does not imply agreement or disagreement with any violation noted.

Jennifer Nord